

# ROYAL BAKING POWDER

## Saves Eggs

In recipes for cake, muffins, corn bread, etc., fewer eggs may be used and excellent results and healthful, appetizing food obtained by using an additional quantity of Royal Baking Powder, about a teaspoon, in place of each egg omitted.

### COFFEE CAKE

2 cups flour 4 teaspoons Royal Baking Powder  
1/2 teaspoon salt 2 tablespoons shortening  
2 tablespoons sugar 1/2 cup milk

DIRECTIONS—Mix and sift dry ingredients. Add melted shortening and enough milk to make very stiff batter. Spread 1/2 inch thick in greased pan, add top mixture and bake about 3/4 hour in moderate oven.

The old method called for 2 eggs

### TOP MIXTURE

2 tablespoons flour 4 tablespoons sugar  
1 tablespoon cinnamon 4 tablespoons shortening

DIRECTIONS—Mix dry ingredients; rub in the shortening, and spread thickly over top of dough before baking.

New book of recipes which economize in eggs and other expensive ingredients mailed free. Address Royal Baking Powder Co., 135 William Street, New York, U. S. A.

Royal Baking Powder is made from Cream of Tartar derived from grapes, and adds none but healthful qualities to the food.

No Alum

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## THEATRICAL OFFERINGS

### SELINSKY WINS INCREASING FAVOR

### IN SECOND CONCERT OF THREE HERE

The second of the violin recitals by Max Selinsky at the Mission Memorial hall was played last night to a fair sized but most appreciative audience. The conviction grows that Selinsky is one of the most talented violinists that has appeared in Honolulu in many years. This fact is apparent as the series progresses.

His programs are exceedingly well chosen. His acquaintance with musical literature is wide and his selections do not descend to the commonplace and mediocre in order to make their appeal to his layman audiences. The first number, a Serenade Melancholic, by Tchaikowsky, while pretty, possessed nothing that called for special powers on the part of the interpreter. Wieniawsky's Souvenir de Moscow, which followed, on the other hand, is very showy, full of brilliance and served to put the audience in a mood of keen expectancy.

Owing to atmospheric conditions, which gave him a great deal of trouble with the strings of his instrument, Mr. Selinsky had announced that the Chaconne of Bach, which was the longest number on his program, could not be attempted, but he later reconsidered his decision, much to the satisfaction of his audience. It is a lengthy work, heavy in spots and somewhat tedious, but it demands the very utmost that the artist possesses. The musician who can make Bach interesting to the average au-

dience is gifted with artistry of a very high order, and this Mr. Selinsky did. His tone is beautiful and his interpretation that of one who dares assert his individuality. This composition was played entirely without accompaniment and the manner in which the double string passages were played proved most conclusively his technical cleverness.

A little composition, Variations Correll, by Tartini-Kreiser, was next. It was light and fairly scintillated with brilliance. A Chopin nocturne which followed was all that was needed to prove the range of the violinist's gift. His movements are slow, almost phlegmatic, at times, but the feeling, sympathy and understanding are there just the same.

The last number of his program, Rondo of the Goblins, by Bazzini, was an amazing exhibition of technique. Every trick of fingering and bowing known to the violinist was contained in its pages. It was a tingling fantasy thing that fitted well as the finale to a very satisfying program.

Mr. Selinsky played two ultra-modern piano pieces by Ravel that were interesting; also Chapin's Scherzo in B minor, a somewhat unfamiliar work, and did it well. Honolulu is indeed fortunate in having a musician of Mr. Selinsky's ability as a permanent acquisition, a fact which is impressed on the music-lover whenever he plays.

The next concert will be on the evening of Monday, December 3.

## THANKSGIVING MEATLESS MENUS

The Ladies Home Journal for December gives the following menu for a meatless dinner that might be successfully served on Thanksgiving. The recipes which accompany the menu are both economical and practical. Cold storage eggs are used.

**MEATLESS DINNER FOR 12**  
Menu  
Cream of Celery Soup  
Celery Tips  
Mock Roast Turkey, Brown Sauce  
Candied Cranberries  
Sweet-Potato Puffs  
Brussels Sprouts or  
Vegetable of Choice  
Home-Spiced Peaches or Pears  
Maple Mousse  
Fruit or Cake Coffee

**RECIPES**  
**Cream of Celery Soup**  
Take the coarse outer stalk of the celery, scrub well and cut it into half-inch lengths; put into a saucepan, cover with boiling water and boil until tender. Do not cover the pan. Drain, and save the water. Mash the celery through a colander, return to the water and boil for ten minutes; then strain into a double boiler. To each cupful of the celery water add a cupful of hot milk. Season to taste with salt and pepper, and for each pint of the liquid add one teaspoonful of butter and one teaspoonful of flour rubbed together. Boil for five minutes. Serve with a little dried or freshly chopped parsley on top.

**Mock Roast Turkey**  
3 Cupfuls of Cold Boiled Rice  
2 Cupfuls Bread Crumbs  
3 Cupfuls Black or English Walnut Meat  
1/2 Hard Cooked Eggs  
3 Raw Eggs  
2 Tablespoonfuls of Chop-  
1/4 Teaspoonful of Paprika

Put the bread crumbs into a bowl; cover with the hot cream sauce; mix well; when cold, add the well-beaten raw eggs and the boiled rice. Be sure the rice is dry and that the grains separate. Add the hard-cooked eggs, and nuts which have been put through the food chopper; add the flavoring and seasoning and mix well. Shape as much like the body of a turkey as possible. Take two tablespoonfuls of the mixture and form the thigh. Put a skewer halfway in the thigh, then fasten to the body. One tablespoonful is formed into the wing. Brush with well-beaten egg and sprinkle with bread crumbs; put into a baking pan that has been brushed with butter or oil; set in a hot oven. As soon as it begins to bake, baste with a mixture of hot water, butter and salt, using one cupful of water, one tablespoonful of butter and half a teaspoonful of salt. Baste about four times. Remove carefully from the pan to a hot platter, using two cake turners so that the mock turkey will not break. This may also be baked in a loaf shape if you prefer it so.

**Sweet-Potato Puffs**  
1/2 Peck Medium-Size Sweet Potatoes  
1 Teaspoonful of Salt  
A Dash of White Pepper  
2 Tablespoonfuls of Mashed Parsening  
1 Tablespoonful of Chopped Parsley  
1/2 Teaspoonful of Nutmeg  
Wash and boil the sweet potatoes for from 25 to 30 minutes; drain and, when cool, skin and mash; add the salt, pepper, parsley, nutmeg and one tablespoonful of shortening; mix well; beat until light. The other tablespoonful of shortening is used to brush the custard cups or muffin pans in which the puffs are baked, or you may brush a cake pan and make one large puff. This amount will make twelve individual puffs.

**Candied Cranberries**  
2 Quarts of Cranberries  
2 Pounds of Sugar  
Pick over and wash the cranberries; put them into a shallow pudding pan, two layers deep, cover them with sugar; place in a moderate oven until the sugar melts, and then bake until the berries are both tender and clear.

## HAWAII CHARMS NOTED SINGER

Ellen Beach Yaw, the world's greatest coloratura singer, who is a guest at the Colonial hotel, is continually going from one ecstasy into another so enamoured has she become of the charms of life in Hawaii.

Since her arrival in the city, the great prima donna has been the center of much interest and entertainment by the elite of Honolulu. Programs of unusual merit are in course of preparation for Miss Yaw's initial appearances before Honolulu audiences. Aside from selections from her extensive grand opera repertoire, she will be heard in one or two especially written Hawaiian numbers which are now being prepared for her extraordinary high voice. In these Hawaiian features, she will have the support of a number of sweet Hawaiian girl singers, who are now being especially trained to accompany the great diva.

Ernest Kaai and Frank Moss, two local artists will appear jointly with the California Nightingale, in her two coming concerts, which will be given in the Mission Memorial hall, King street on the evenings of December 4 and 7.

Judging from the rate at which the advance sale of the tickets is progressing at the offices of the Territorial Messenger Service, one must conclude that the two approaching society events will be greeted with capacity houses.

## JUNIOR AUXILIARY GIRLS TO GIVE ENTERTAINMENT

The Junior Auxiliary of St. Andrew's Cathedral will give an entertainment on Friday evening, beginning at 8 o'clock, to raise funds for carrying on its work of helping young girls in Japan and Alaska, and in Honolulu. The program which has been arranged is an interesting one, and includes solos by Reynold McGrew, a group of songs by Miss Ryan, violin numbers by Miss Margaret Stevens, a solo with violin obligato by Canon Ault, selections by Miss Claire Oakes, Miss Schaefer and a musical trio, and several dance numbers by Misses Helen Center, Jeanie and Alexandrina Munro.

Every year this auxiliary of earnest workers forwards a donation to St. Agnes School for Girls in Kyoto, Japan, as well as to the mission working among girls of the Arctic circle. It also supports a scholarship at St. Andrew's Priory, aids in the support of St. Mary's chapel in Kaimuki, and assists in the support of the Japanese Hostel for schoolgirls. It also contributes, in needlework, to St. Elizabeth's Mission, meeting every week to sew for the Chinese babies who are supplied with clothing by the mission.

No water is added, as the berries are moist when the sugar is put on.

**Maple Mousse**  
6 Egg Yolks  
1 1/4 Cupfuls of Maple Syrup  
1 Quart of Double Cream  
1 Tablespoonful of Chopped Nuts  
Beat the egg yolks until light; add the maple syrup and beat for one minute; put in the top of a double boiler and stir until it thickens. It must not boil, or it will curdle. Set aside to cool. Whip the cream, add to the cooled egg and syrup; mix well and put in a melon mold, which has been rinsed in cold water and cover; pack in ice for two hours. Turn out on an ice cream platter and garnish with macaroons or kisses. Sprinkle the chopped nuts over the top of the mousse. Two cupfuls of preserved peaches, strawberries or pineapple may be used instead of the maple syrup, making it a fruit mousse. The egg whites which are left may be used for angel cake.

## DANCING

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## FILIPINO "BAD MAN" TERRORIZES FELLOWS

(Special Star-Bulletin Correspondence.)  
HILO, Hawaii, Nov. 23.—When Sylvester, a Filipino, started out to be a real bad man and to terrify the other plantation laborers at the Amaulu camp of the Wainaku Sugar Co.'s plantation, he did so in style. He buckled on two revolvers to his cartridge belt and proceeded to threaten to shoot up the whole bunch.

The Filipino is a well known jail-bird and he is notorious as a bad man who goes on occasional riots. The rest of the laborers were very scared and they soon got into communication with the police department and had a couple of officers sent up to the camp. When the officers appeared on the scene the Filipino escaped into a cane patch and he has not been seen since. However, he is well known to the police and others and he will surely be apprehended in the near future.

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